

# Wartime Recipes

## Potato Piglets

This recipe combines potato and sausage meat to produce the perfect 'Potato Piglet'. The Ministry of Food, set up during the First World War, dedicated time to promote the health benefits of a wartime diet, and vegetables were regarded as the saviour of the wartime family. The 'Potato Piglets' recipe also serves as a compelling reminder about the importance of not wasting food during the war.

### Ingredients:

- 6 medium well-scrubbed potatoes
- Cooked cabbage, lightly chopped
- 6 skinned sausages

### Method:

1. Remove the centre core, using an apple corer, from the length of each potato, and stuff the cavity with sausage meat.
2. Bake in the usual way and arrange the piglets on a bed of cooked cabbage.
3. (The potato removed from each useful for soup).